CREATION OF A NEW WIKIPEDIA ARTICLE ABOUT HIGH PRESSURE PROCESSING (HPP) FOR PRESERVING FOODS

TFG objectives

- Contribute to the improvement and growth of the Viquipèdia in Catalan.
- Enhance the divulgation of this innovative technology.
- Understand the technology and the effect it has on food.
- Evaluate the impact and the applications it has on the industry.

What is HPP?

HPP is a non-thermal food preserving technology that inactivates bacteria, mold, yeast, virus and enzymes increasing the food safety and extending its shelf life using pressures up to 600 MPa on pre-packed foods.

History
1884 Certes published the first known effects of high pressure on microorganisms.
1899 Bert Hite published the first detailed report of the use of high pressure for preserving food.
1914 Bert Hite published reports about the application of high pressure on fruits and fruit juices.
During first half of 20th century Percy W. Bridgman kept studying the physical aspects of the technology.
1990 First commercial high pressure processed product was launched in Japan
1998 Pressure-treated sliced cooked ham was launched in Spain.

Packaging

Packaging is a key part of this technology. It must be flexible and elastic enough to resist and transmit the high pressure. Plastic is the material used for packing HPP products.

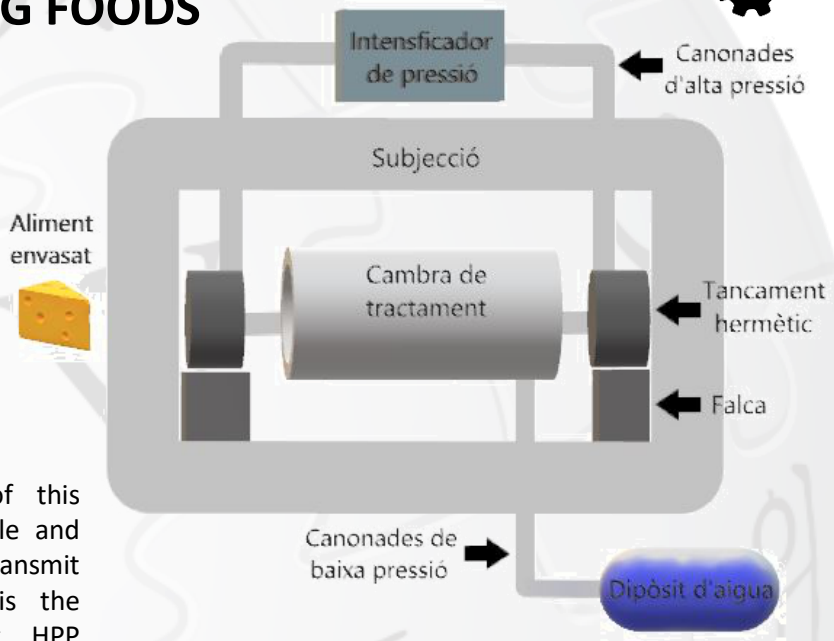
Effects of HPP

HPP has a limited effect on covalent bonds within the food product, thus it has a minimal effect on the sensory and nutritional aspects of the food product.

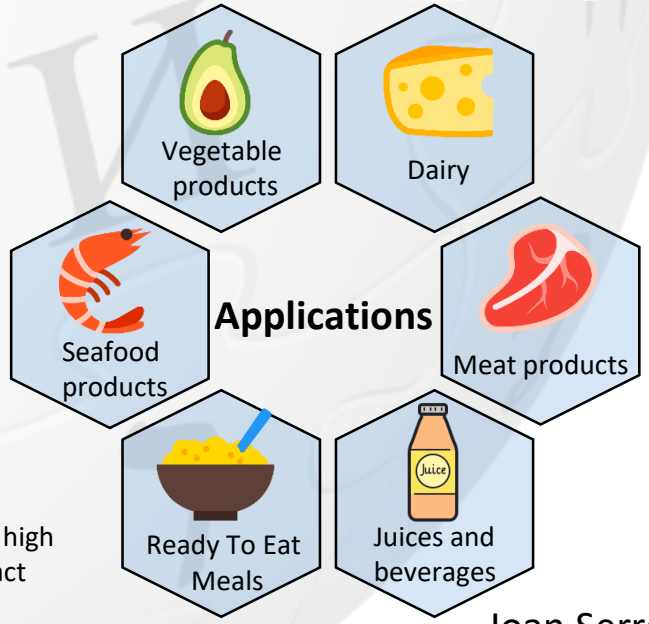
Conclusions

- HPP is considered one of the greatest innovations on food processing of the last 50 years, and it is having a significant growth in the implementation on the food industry.
- Products that can not be thermally treated like avocado can now be high pressure processed. Also it has the ability to shuck molluscs or extract crustacean meat without boiling

How does it work?



Applications



https://ca.wikipedia.org/wiki/Alta_pressió_hidroestàtica

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